



ATTEMS

(Pictured) A bird's eye view of the Attems estate, which extends across 44 hectares of terraced slopes to the west of Gorizia. Given the particularly idyllic environmental conditions, the vineyards flourish and yield their fruits in an ecosystem in which biodiversity reigns.



Sauvignon Blanc 2022

Venezia Giulia IGT, Italy

ESTATE

Attems is a historical producer from Friuli, with a long tradition in wine making and a deep knowledge of the territory. The estate has one of the best positions in the area, with several microclimates that allow the winery to enhance the character of each wine, and highlight the unique varieties they cultivate.

WINE

Attems Sauvignon Blanc, like others from the region, remains a hidden treasure. The wines can be compared in fruit ripeness to Sancerre, with a more intense bouquet as well as a lush weight and texture. Attems shows how the value of quality-driven, artisanal producers can be extraordinary.

VINEYARD

The Sauvignon Blanc is sourced from 10 acres of vines located among the plains and hills of the province of Gorizia. Planted in 2002, they lie 200 feet above sea level and have south, south-east, north and northeast facing exposures. The soil consists of Eocene marls and sandstones, created by seabed uplifting 50 million years ago. The vines are trained to Guyot and have a planting density of between 4,000 and 5,500 vines per hectare.

WINEMAKING

Variety: 100% Sauvignon Blanc

Fermentation: Stainless steel, with 15% of the pressed juice undergoing brief, cold temperature maceration. 24-48 hours resting, followed by 12 days fermentation in steel vats at a temperature of 66 degrees Fahrenheit.

Aging: 4 months on the lees

Alcohol: 12%

VINTAGE

Winter 2022 was dry, with little rainfall and fairly mild temperatures, which gradually increased into spring, seeing the Sauvignon vines begin budding in mid-April. Spring was characterized by mild temperatures and generally good weather, ensuring constant vegetation growth. The Sauvignon Blanc vines blossomed rapidly on the hills, starting on 25 May, and towards the end of the month on the cooler plains. In June and July, the summer heat was mitigated by some beneficial rain, which allowed the plants to head into August without a significant water imbalance. The tilling of the land and the timely trimming of the leaf wall helped to maintain an excellent vegetative/productive balance, preventing undesirable water stress in sensitive varieties like Sauvignon Blanc. This year, the must had an excellent concentration of aromatic precursors, which produced particularly intense bouquets after fermentation.

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"This has a fresh, lemony character with hints of sliced pears, herbs and marzipan. Medium-bodied, tangy and citrusy with vivid acidity and a flavorful finish." - J.S. 8/23

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